

## Benlacta MPS-50

### DESCRIPTION

**Benlacta MPS-50** is carrageenan processed from red seaweeds belonging to the family Solieriaceae.

**Benlacta MPS-50** is especially designed for use in milk flan preparations which require moderate-strength gels and smooth texture.

### SPECIFICATIONS

#### Physical

■ Milk Gel Strength (10°C)	-----	50 g min	-----	GS-11
■ Powder Particle Size	-----	85 % thru 100 mesh	-----	AT-04
■ Powder Color	-----	Cream to light tan	-----	Visual

#### Standard

■ Moisture	-----	12 % max.	-----	AT-06
■ pH (1.5% at 50°C)	-----	8 – 11	-----	AT-08

#### Microbiological

■ Total Plate Count	-----	Less than 5000 cfu/g	-----	FDABAM
■ Molds & Yeasts	-----	Less than 100 cfu/g	-----	FDABAM
■ E. Coli	-----	Negative/g	-----	FDABAM
■ Salmonella	-----	Negative/25g	-----	FDABAM

**Ingredients labeling:** E407a

**Typical Use Level:** 0.25 – 0.50 % by weight of the final product